



HOLLORAN VINEYARD WINES

Notes for August 2019 Wine Club Shipment

2015 Holloran Pinot Noir Meute de Chiens (Club level: Dundee, Eola, Willamette)

Tasting Notes: A deep, dark cherry nose leads to ripe, black & red berry flavors in the initial palate impression. The mid palate silkiness carries over to a sustained finish framed by ample acidity.

Pairing: The rich, ripe character of this wine pairs well with roasted game - try [Pinot Noir glazed Squab](#), or with a [Grilled New York Strip with Onion Wedges](#).

Drinking: 2019 - 2029

2017 Holloran Riesling Dundee Hills (Club level: Dundee, Eola, Willamette)

Tasting Notes: Fresh pear & peach aromas mix with lemon peel on the nose. The palate expands showing an array of rich stone fruit flavors, including apricot and white peach. Medium long, dry finish.

Pairing: Enjoy it as an aperitif, with grilled sweet or spicy sausage, or with [Alsatian Beef with Mushroom Tart & Cream](#).

Drinking: 2019-2028

2015 Holloran Tempranillo La Chenaie (Club level: Eola, Willamette)

Tasting Notes: The nose presents an array of intense meaty & savory aromas. Spicy pepper and deep, dark fruit flavors highlight the palate, leading to a long finish which will extend with aging.

Pairing: Enjoy with lamb [Lamb Cutlets with Romesco](#) or [Slow Cooker Meatballs in Tomato Sauce](#)

Drinking: 2019-2030

2016 Holloran Chardonnay Le Pavillon (Club level: Willamette)

Tasting Notes: This lovely, elegant expression of Chardonnay starts with aromas of almond and citrus. On the palate, the flavor profile broadens to include vanilla bean, lemon, and lightly toasted bread. The long, lively finish features racy acidity, leaving a clean fresh palate.

Pairing: Enjoy with [Grilled Oysters with Tabasco-Leek Butter](#), or as an aperitif with a cow's milk cheese.

Drinking: 2019 – 2029

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971-720-0632 Bill@HolloranVineyardWines.com

Underlined recipes available online, call or email us for the links